

Refine Search

Search Results -

Terms	Documents
(reverse\$ adj3 micelle) adj5 (dried or drying)	2

Database:

US Pre-Grant Publication Full-Text Database
US Patents Full-Text Database
US OCR Full-Text Database
EPO Abstracts Database
JPO Abstracts Database
Derwent World Patents Index
IBM Technical Disclosure Bulletins

Search:

Search History

DATE: Tuesday, July 11, 2006 [Printable Copy](#) [Create Case](#)

Set Name Query
side by side

Hit Count Set Name
result set

DB=USPT,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=OR

<u>L3</u>	(reverse\$ adj3 micelle) adj5 (dried or drying)	2	<u>L3</u>
<u>L2</u>	(reverse\$ adj3 micelle) same (solvent adj3 remov\$)	10	<u>L2</u>
<u>L1</u>	(reverse\$ adj3 micelle) same powder	37	<u>L1</u>

END OF SEARCH HISTORY

[First Hit](#) [Fwd Refs](#)[Previous Doc](#)[Next Doc](#)[Go to Doc#](#)

Generate Collection

Print

L1: Entry 12 of 37

File: USPT

Sep 11, 2001

DOCUMENT-IDENTIFIER: US 6288130 B1

TITLE: Oil-free glycerophospholipid formulations and method for the production thereof

Brief Summary Text (8):

The physiological importance of glycerophospholipids, and especially of phosphatidyl choline, as a component of biological membranes has been known for a long time. In the wake of numerous scientific studies in which lecithin was proved to have various beneficial effects in the human body, lecithins have been developed over the past few years which are intended especially as dietary supplements or as so-called nutraceuticals for a health-conscious consumer segment. In many cases lecithin fractions are used which have been enriched with certain glycerophospholipids, eg, fractions containing an elevated phosphatidyl choline content, which can be prepared, eg, by means of solvent extraction with ethanol. These products are usually offered in the form of powders, granules or tablets. In the production of lecithin-containing beverages, however, the limited solubility or dispersibility of the glycerophospholipids in water often constitutes a limitation, which is why, from a technical point of view, the production of oil-free lecithins with improved solubility or dispersibility in water is desirable. In the pharmaceuticals industry, due to traditionally good experience, use is made predominantly of lecithins obtained from eggs, and sometimes also of soya-based lecithins enriched with phosphatidyl choline. Besides peroral dosage forms, these lecithins are available in forms for intravenous administration, eg, as parenteral fat emulsions. On account of the high natural phosphatidyl choline content, fat-free egg-based lecithins are particularly suitable for drug formulations in reverse micelles (so-called liposomes). The range of applications of lecithins used pharmaceutically could also be enlarged if their solubility or dispersibility in water were improved.

[Previous Doc](#)[Next Doc](#)[Go to Doc#](#)

[First Hit](#) [Fwd Refs](#)[Previous Doc](#)[Next Doc](#)[Go to Doc#](#)

Generate Collection

Print

L2: Entry 8 of 10

File: USPT

Nov 30, 1993

DOCUMENT-IDENTIFIER: US 5266205 A

TITLE: Supercritical fluid reverse micelle separation

CLAIMS:

7. A method according to claim 3 wherein the reverse micelle solvent is removed as a single phase and transferred to a two phase system including a second polar fluid phase, and said solute material is recovered from the reverse micelles by transferring the solute material from the reverse micelle phase to the second polar fluid phase.

[Previous Doc](#)[Next Doc](#)[Go to Doc#](#)

Hit List

[First Hit](#)[Clear](#)[Generate Collection](#)[Print](#)[Fwd Refs](#)[Bkwd Refs](#)[Generate OACS](#)

Search Results - Record(s) 1 through 1 of 1 returned.

☐ 1. Document ID: US 5693516 A

L4: Entry 1 of 1

File: USPT

Dec 2, 1997

US-PAT-NO: 5693516

DOCUMENT-IDENTIFIER: US 5693516 A

TITLE: Method for solubilizing proteins in organic solvents

DATE-ISSUED: December 2, 1997

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Blinkovsky, Alexander	Davis	CA		

ASSIGNEE-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY	TYPE CODE
Novo Nordisk Biotech, Inc.	Davis	CA			02

APPL-NO: 08/562536 [PALM]

DATE FILED: November 27, 1995

INT-CL-ISSUED: [06] C12 N 9/96

US-CL-ISSUED: 435/188; 530/402, 530/422

US-CL-CURRENT: 435/188; 530/402, 530/422

FIELD-OF-CLASSIFICATION-SEARCH: 435/188, 530/402, 530/422

See application file for complete search history.

PRIOR-ART-DISCLOSED:

FOREIGN PATENT DOCUMENTS

FOREIGN-PAT-NO	PUBN-DATE	COUNTRY	CLASS
6-303973	April 1993	JP	

OTHER PUBLICATIONS

Paradkar et al., J. Am. Chem. Soc., vol. 116, No. 11, pp. 5009-5010, 1994.
Basheer et al., Biotechnology & Bioengineering, vol. 45, pp. 187-195, 1995.
Okahat et al., The Chem. Society of Japan, vol. 65, pp. 2411-2420, 1992.
Bromberg et al., Applied Biological Sciences, vol. 92, pp. 1262-1266, 1995.

Bromberg et al., Applied Biological Sciences, vol. 91, pp. 143-147, 1994.

ART-UNIT: 188

PRIMARY-EXAMINER: Lankford, Jr.; Leon B.

ATTY-AGENT-FIRM: Zelson, Esq.; Steve T. Gregg, Esq.; Valeta A.

ABSTRACT:

The present invention relates to a method for producing a protein composition soluble in organic solvents, comprising mixing a protein of interest with a surfactant and a water immiscible organic solvent in amounts and under conditions conducive to the formation of a reverse micelle solution, and evaporating the resulting reverse micelle solution to dryness.

29 Claims, 0 Drawing figures

Full	Title	Citation	Front	Review	Classification	Date	Reference			Claims	Keywords	Drawings
------	-------	----------	-------	--------	----------------	------	-----------	--	--	--------	----------	----------

Clear	Generate Collection	Print	Fwd Refs	Bkwd Refs	Generate OACS
Terms			Documents		
US-5693516-A.did.			1		

Display Format:

[Previous Page](#)

[Next Page](#)

[Go to Doc#](#)